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**IMPROVING POSTHARVEST TECHNOLOGIES OF FRUITS,
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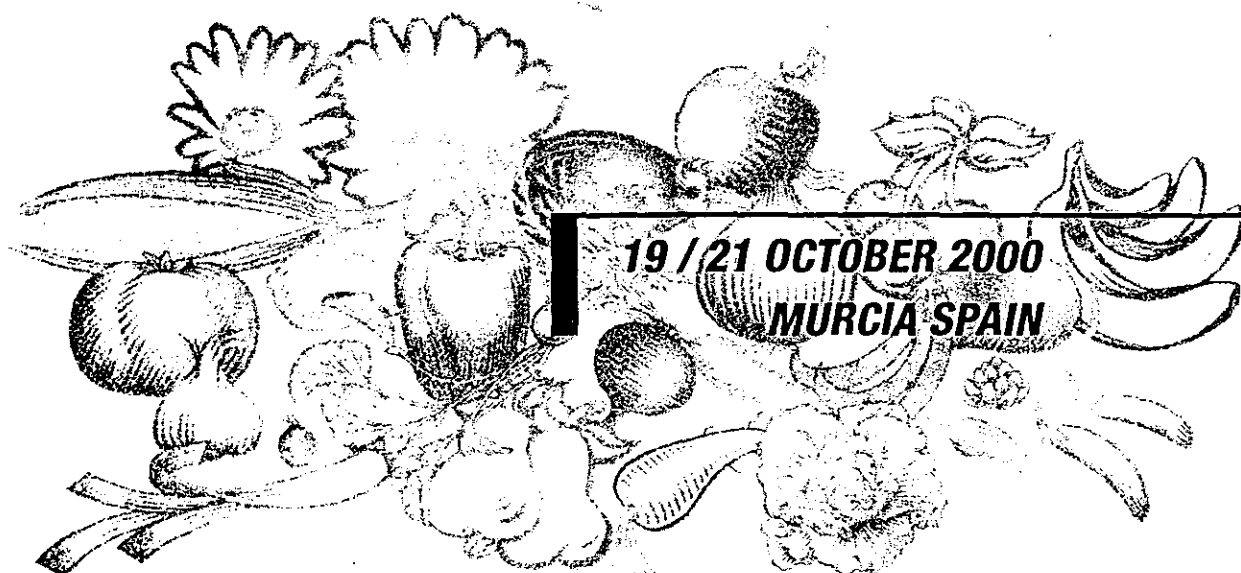
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INTERNATIONAL INSTITUTE OF REFRIGERATION

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P5 Effect of Harvest Time on Ascorbic Acid Content of 'Rocha' Pear after CA Storage

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Harvest time may play a role on the browning symptoms that fruits may develop after harvest or during storage. Potential browning has been related with the level of ascorbic acid (AA) in fruits.

The objective of this study was to evaluate the effect of different times of harvest and of delayed controlled atmosphere (CA) storage on AA content of 'Rocha' pear after five months of storage.

Fruits were picked in August 1999 at three different harvest times and stored in 2.5% O₂ and 0.7% C O₂ at once or after one month in cold storage.

The harvest time did not have any effect on the AA content of pears after five months of storage while the delayed CA storage seemed to preserve AA better than immediate CA storage.